UNITED STATES MARINE CORPS
MARINE CORPS BASE
PSC Box 20004
Camp Lejeune, North Carolina 28542-0004

BO 5090.5
BEMD

JUL 0 8 2004

BASE ORDER 5090.5

From: Commanding General
To: Distribution

Subj: GREASE CONTROL PLAN

Ref: (a) NC House Bill 1160 (1999)
(b) BO P10110.10B

Encl: (1) Methods for Sizing Grease Traps
(2) Sample Grease Trap Inspection Worksheet
(3) Training Checklist
(4) Sample Education Poster
(5) Sample Education Flyer
(6) Sample Grease Trap Maintenance Record & Waste Manifest

1. Situation

a. The Marine Corps Grease Control Program policy is to comply with all applicable federal, state, and local regulations pertaining to the operation and management of the wastewater treatment system. This Plan outlines the best management practices advocated by Marine Corps Base, Camp Lejeune and has the potential to provide significant benefits through cost avoidance, improved environmental management, and enhanced operational capabilities.

b. These requirements establish the goals and policies of the Grease Control Program and are applicable to all organizations aboard Marine Corps Base, Camp Lejeune, and Marine Corps Air Station, New River, hereafter referred to as the Installation, to include: any command, activity, reserve component, or contractor working aboard the installation; staff organization; supporting agency which are affiliated with the U.S. Marine Corps, Department of the Navy, or Department of Defense. This Order also applies to organizations organic to or tenanted aboard the Installation, and those in transit or otherwise temporarily resident because of training or mobilization commitments.

c. These requirements outline procedures to be implemented by all new and existing non-residential food preparation facilities located aboard the Installation and will be instituted by all area commanders that oversee and are involved with the construction, operation, and maintenance of facilities that generate and/or work with any fats, oils, or grease (FOG). Personnel subject to these guidelines include, but are not limited to, any civilian or military member who handle, butcher, wrap, serve, or otherwise work in association with food in facilities such as mess halls, restaurants, snack bars, cooking schools, or any other potential generator of FOG.

2. Mission

a. Fats, oils, and greases, hereafter referred to as FOG, liquefy under the high temperature conditions associated with cooking and cleaning dishes. FOG come from butter, lard, meats, nuts, vegetable fats and oils and is found on pots, pans, grills, and in deep fat fryers. FOG coats wastewater system pipes and accumulates in the system.

b. Wastewater systems were not designed to handle FOG accumulation. FOG that stays in the pipes can create blocks, which leads to sewer backups. FOG that makes it to the wastewater treatment facility increases the biological and chemical oxygen demands, which leads to higher wastewater treatment costs and lower efficiency. Sewer backups and increase costs incurred by FOG in wastewater systems are completely preventable.

c. Reference (a) requires wastewater treatment systems to obtain a Collection System Permit. The Permit contains performance standards, operation and maintenance requirements, inspection requirements and record keeping, monitoring and reporting requirements. The Installation's Collection System Permit mandates the best management practices outlined in this Plan. Failure of activities to comply with this Grease Control Plan can result in the assessment of civil penalties for wastewater violations.

d. Reference (b) provides the Standing Operating Procedure (SOP) for Food Service aboard the Installations. Procedures concerning FOG collection are augmented, but not superseded, by this Order.

3. Execution

a. Proper FOG Handling Techniques

(1) MCB Camp Lejeune prohibits the intentional release of FOG into the wastewater system. Under no conditions should FOG, or FOG components, be poured, scraped, or otherwise disposed of into sinks, toilets, or any other wastewater system constituent.

(2) The best way to manage FOG is to keep it out of the system. All fryer oil should be collected in the FOG rendering tank. FOG under fryer baskets should be soaked up with food grade paper and dispose in the trashcan. Work areas should be wiped down with paper towels. Cloth towels should not be used as grease will enter the wastewater system when the towel is washed.

(3) A large portion of the FOG in the wastewater system originated from dishwashing and clean-up activities at food preparation facilities. The majority of this FOG comes from the pot sink. All FOG should be scraped off all cooking supplies and equipment, including cookware, utensils, dishes, and other serving ware, and disposed of in the proper container, such as a rendering tank or trash can. FOG rendering tanks are typically supplied by the disposal contractor and consist of a 55-gallon container with clamp-on type cover. Do not dispose of scrapings in the sink, toilet, floor drain, or any other component of the wastewater system.

b. Grease Traps

(1) Grease traps (also called grease inceptors and grease separation devises) are used by the Installation to help control the amount of incidental FOG that enters the wastewater system. Grease traps were designed to allow wastewater to pass through while capturing FOG. Grease traps cannot remove large amounts of FOG. Therefore, it is essential that all activities properly dispose of FOG using the proper FOG handling techniques.

(2) Types of FOG

(a) Since FOG will occur in a combination of four forms (Free, Mechanically Emulsified, Chemically Emulsified, and Dissolved), the efficiency of grease traps varies from site to site. Free oil FOG will float on top of water as a liquid. This oil accounts for the majority of the FOG used in a food

service facility. A grease trap can effectively remove free oil if the system flow rate of the system is slow enough to allow efficient separation. However, grease traps are designed to capture incidental releases of FOG. Grease traps should never be used in lieu of the proper FOG handling techniques discussed in paragraph 3(a).

(b) Mechanically Emulsified, Chemically Emulsified, and Dissolved FOG are difficult to remove from the wastewater system. Mechanically Emulsifies FOG typically occurs when an oil and water mixture is agitated and the oil is formed into small droplets. If given enough time, these droplets will float on top of the water. However, a grease trap cannot effectively remove mechanically emulsified FOG, as it does not allow enough time for the droplet to float to the top of the water.

(c) Chemically Emulsified FOG occurs when oil has been broken down into very small particles that will not float on the water surface. Dissolved FOG occurs when degreasing compounds and water are used as cleaning agents. Chemically Emulsified and Dissolved FOG will not separate from water. A grease trap does not effectively remove these types of FOG.

(3) Grease Trap Design and Construction

(a) To effectively remove FOG, grease traps must be properly sized, constructed and installed in the correct location. All grease-bearing drains, such as mop sinks, woks, wash sinks, prep sinks, utility sinks, dishwashers, pre-rinse sinks, and floor drains in food preparation areas should discharge to a grease trap. A toilet or clothes washing machine should not be plumbed to a grease trap. Enclosure (1) provides sample grease trap sizing guidelines.

(b) It is essential that only grease-laden wastewater be permitted to enter the grease trap. Suspended solids, such as sugar, starches, and other non-FOG food items will accumulate in the grease trap and reduce its efficiency. Solid waste items, such as straws, napkins, and mop strings, can cause blockages in the system. Under no circumstances should waste strainers be removed from, and/or solid waste disposed into, the grease trap.

(4) Bioaugmentation

(a) Biological agents and/or enzymes are added to grease traps to increase their efficiency. This process, called

bioaugmentation, is sensitive to chemical changes in the wastewater system. While the system can handle small, dilute amounts of detergents and cleaning products (such as bleach, pine oil, etc.), certain chemicals are known to disrupt the bioaugmentation system. The Public Works Office must approve all detergents and cleaning products that are ultimately discharged to the wastewater system.

(b) Grease traps and bioaugmentation plans are based on estimates of the peak and average daily water flow and FOG concentrations. Unusually high water flows and FOG concentrations, associated with hood cleaning and special events, cannot be properly processed by the system. Therefore, facilities must provide notice of all planned heavy water and/or FOG events. At a minimum, facilities must post hood cleaning and special event schedules so that supporting contractors can adjust amount of biological agents and/or enzymes in the system.

(5) Grease Trap Maintenance

(a) Facility supervisors and/or Public Works representatives will inspect grease traps at least once every 90 days. A grease trap inspection worksheet is provided as enclosure (2). This form will be filled out every 90 days. Facilities that have a history of grease trap problems will be inspected more often. Biological agent and/or enzyme concentrations will be inspected at least twice a year.

(b) Grease traps will be skimmed and/or pumped out as needed. Grease traps will be pumped out as required to prevent overflows, wastewater system blockages, and excessive biological and chemical oxygen demands on the system. Complete cleaning of grease traps should include removal of all grease caps, liquids, and solids. The sides should be scraped or hosed down and the trap refilled with water. All contractors who pump out grease traps aboard MCB Camp Lejeune must possess a Permit to Operate a Septage Land Application Site.

(c) Facilities should notify Environmental Management, at 451-5068, or Public Works (Base Maintenance Work Reception), at 451-3001, if any problems are experienced with the grease traps and/or whenever a grease trap needs to be serviced. Problems are indicated by wastewater backups, reduce wastewater flow rates, and a foul smell coming from the drain area. Facilities should never continuously run hot water to flush the grease trap.

c. Public Awareness

(1) Public awareness is essential to any Grease Control Plan. The Installation will maintain an educational and enforcement program that emphasizes proper food handling techniques and requires the proper operation and maintenance of any grease trap connected to the wastewater system. All public awareness efforts must be documented and records must be available for inspection.

(2) Commercial Education

(a) The Installation recognizes that food service establishments typically have limited time and resources available for activities other than food preparation. Furthermore, personnel turnover may be high and the facility may be unaware of the environmental aspects of their activities. However, it is critical that FOG is kept from the wastewater system. Therefore, all existing and new non-residential establishments that work with FOGs must establish and maintain a grease control-training program.

(b) At a minimum, the training will establish waste awareness by informing all new and current employees of food waste impacts (on the wastewater system) and proper food waste handling techniques. This training will be given to all new employees prior to food handling. All employees must receive yearly refresher training on FOG impacts and proper handling techniques.

(c) A training checklist is provided as enclosure (3). Enclosure (4) provides an example of information that should be posted by drains to increase employee awareness of proper FOG handling techniques. All training efforts must be documented and training records must be available for inspection.

(d) Facility supervisors are critical to this Grease Control Plan's success. Supervisors are responsible for maintaining employee awareness of and compliance with this Plan. The level of commitment by supervisors can be directly correlated to the achievements of the program. Therefore, supervisors are strongly encouraged to attend more frequent training on FOG best management practices. Please note that supervisors will be held accountable for all FOG violations at their facility.

(3) Residential Education: Educational information will be disseminated yearly to all base residents via an informational flyer or local newspaper article. This information will also be posted on a publicly accessible website. At a minimum, this disseminated information will explain the proper method of grease disposal. If grease loading of the wastewater system becomes an issue, the program will be modified to provide more frequent distribution. An example flyer is provided as enclosure (5).

4. Administration and Logistics

a. Environmental Management Division

(1) Shall serve as Program Coordinator and have control over policy matters and serve as a general point of contact for regulatory site visits and inspections.

(2) Shall initiate and maintain the residential FOG education program, in conjunction with Base Housing, aboard the installation.

b. Public Works Division

(1) The Public Works Officer shall serve as Program Director and have overall responsibility for the execution of this Grease Control Plan.

(2) Public Works Officer is responsible for the design specifications of all existing and new grease traps. Designs should be consistent with all current U.S. Environmental Protection Agency, North Carolina Department of Environment and Natural Resources, U.S. Department of the Navy, and U.S. Marine Corps rules and regulations.

(3) The Public Works Officer shall designate a Program Manager. The Program Manager shall have the responsibility of maintaining compliance with this Grease Control Plan on a daily basis. It is essential that the Program Manager maintain the necessary training to effectively manage this Grease Control Plan.

(a) The Program Manager will insure inspections of grease traps at least once every 90 days. A sample grease trap inspection worksheet is provided as enclosure (2).

(b) The Program Manager will initiate a maintenance job order. A copy of this job order goes to Supply, is coded, the supporting contractor is notified. All contractors who pump out grease traps aboard MCB Camp Lejeune must possess a Permit to Operate a Septage Land Application Site. Upon completion of the required work, all jobs will be inspected. If the work is satisfactory, the maintenance job order is signed.

(c) Record-keeping: The Program Manager will maintain adequate records to accomplish the following:

(1) Documents that grease traps have been properly designed and installed.

(2) Maintains a list of all approve detergents and cleaning products, including quantities and/or concentrations, that may be discharged to the wastewater system.

(3) Maintains work records in a Supply and Maintenance database. Work records shall be available for inspection and include work performance dates, names of personnel involved, work description including results, and a waste manifest. Enclosure (6) provides a sample Grease Trap Maintenance Record and Waste Manifest.

c. Officer in Charge of Construction/Resident Officer in Charge of Construction

(1) Shall ensure that all applicable Installation construction contracts include provisions for the proper design and installation of grease traps. Such shall be managed in accordance with applicable regulations and in accordance with all federal and state regulations.

(2) Shall inspect all applicable facilities during construction, or renovation, to ensure compliance with this Grease Control Plan.

d. Facilities Support Contracts Branch

(1) Shall ensure all Installation maintenance and cleaning contracts include provisions for the proper procedure for FOG disposal.

(2) Shall ensure that all cleaning contract

specifications include language that prohibits the removal of soils strainers from, and the disposal of any solid waste into, the wastewater system.

e. Non-Residential Food Preparation Facility Supervisors

(1) The facility supervisor is ultimately responsible for the implementation of this Order.

(2) Ensures that no facility employees or support staff knowingly disposes of FOG into the wastewater system.

(3) Ensure implementation of the training plan outlines in paragraph 3(C)(2).

(4) Ensure that all detergents and cleaning product types and quantities are approved by Public Works.

(5) Ensures that the facility does not discharge or dispose of the rendering tank contents. It is the responsibility of the facility's supervisor to notify an approved rendering tank contractor when the container is ½ full. Supervisors must notify Base Food Services or the Defense Property Disposal Office (when applicable), if a contractor is not available to empty the rendering tank contents in a timely manner.

(6) Notifies Public Works if there is any change in water use within a facility, which might impact compliance with this program, or if the user identifies any deficiency with an existing grease trap. If this is not possible, the chain of command is responsible for the facility. Ultimately, a work order should be submitted or emergency service call made to correct the deficiency.

(7) Provide notice of all planned heavy water and/or FOG events. At a minimum, facilities must post hood cleaning and special event schedules so that supporting contractors can adjust amount of biological agents and/or enzymes in the system.

(8) Facility supervisors will inspect grease traps at least once every 90 days.

JUL 0 8 2004

5. Command and Signal

a. Signal. This Order is effective the date signed.

b. Command. This Order is applicable to the Marine Corps Reserve.

W. A. MEIER
Chief of Staff

Methods for Sizing Grease Traps

The following presents five methods for sizing grease traps. This information was obtained from the North Carolina Department of Environment and Natural Resources' Department of Pollution Prevention and Environmental Assistance. Although "Considerations for Management of the Discharge of FOG to Sanitary Sewer Systems" is still in draft form, this information is not likely to change for the final document.

These five methods took into account standards developed by the U.S. Environmental Protection Agency and North Carolina Division of Environmental Health. It is recommended that facility planners evaluate each method to develop a range of acceptable capacity needs.

Method 1. Evaluation Based upon 20-25 Minute Hydraulic Retention

Grease Separation Device Sizing Table
Maximum, worst-case hydraulic loading conditions typified below for new construction projects. Grease interceptor type not specified in this table. Size of device is listed as wetted holding volume (gallons).

Kitchen Drainage Fixtures →	*using "1½" drain pipe gallons*	*"2" drain pipe gallons*
One prerinse sink and dishwasher	300	500
One 2- or 3-compartment pot sink	300	500
One 2- or 3-compartment pot sink (and) one 1-compartment prep sink	500	750
One 3-compartment pot sink (and) one 2-compartment prep sink	750	1,000
One 3-compartment pot sink (and) one 2-compartment prep sink (and) one prerinse sink	1,000	1,500
One 3-compartment pot sink (and) one 2-compartment prep sink (and) one prerinse sink (and) dishwasher (and) one utility sink	2,000	3,000
One 3-compartment pot sinks (and) one 3-compartment prep sinks (and) one prerinse sink (and) dishwasher (and) one utility sink	2,000	3,000
One or more 3-compartment pot sinks (and) one or more 3-compartment prep sinks (and) one or more prerinse sinks (and) dishwasher(s) (and) one or more utility sinks	3,000	4,000

- Drain outlet size, as provided by sink or drainage fixture manufacturer
- Other configurations can be considered
- If food grinder is used, add 30 percent to each size listed.
- Hood-cleaning wash water should be collected in buckets and transferred to waste oil rendering/collection barrel. It should not be discharged into grease interceptor. Check with rendering service contractor prior to commencement of this activity to determine if such procedure is acceptable with rendering service provider.
- If bona fide hardship exists, use of interior grease separation device (using hot water prerinse procedure) may be considered.

Methods 2 & 3. Evaluations Based Upon EPA Standards for On-site Wastewater Systems

The most commonly used numerical limit is 100 mg/L. This limit of 100 mg/L does not appear to be based upon any empirical evidence but rather, is based on general correlations and an industry consensus that this level prevents the build-up of oil and grease in the collection system. Numeric values listed in this document are indicative of technology-based criteria.

Standards have been developed for sizing grease separation devices. EPA-1 procedure is provided for determining grease separation device size for restaurants and EPA-2 is for hospitals, nursing homes and other commercial kitchens with varied seating capacity. These design models were developed to achieve the necessary reduction for grease and oils for on-site wastewater systems specific to the on-site food service operations.

EPA-1 Procedure for Restaurants
Minimum of 750 gallons
(# of seats) **x** (gallons) **x** (storage factor) **x** (1/2 # of hours open) **x** (loading factor) = grease separation device volume (gallons)

Loading Factor	**Storage Factor**	**Gallons**
Minimum = .5 other highways Maximum = 1.25 interstate freeways 1.0 for other freeways and recreational freeways, 0.8 is provided for main highways	Minimum = 1.7 Maximum = 2.5	Wastewater gallons per meal, usually 5 gallons

Example: For a restaurant with a 50-seat dining area, an 8-hour per day operation, with 5 gallons of wastewater per meal, a storage capacity factor of 2.0, and a loading factor of 1.0, the size of the grease trap is calculated as follows:

(50) **x** (5) **x** (2.0) **x** (1.0) **x** (8/2) = 2,000 gallons

Based on precast tank manufacturing in North Carolina, thousand gallon increments are typical; therefore, a minimum 2,000-gallon tank size would be recommended.

EPA-2 Procedure for Hospitals, Nursing Homes and other type commercial kitchens with varied seating
Minimum of 750 gallons

(# of meals served a day) **x** (gallons) **x** (storage factor) **x** (loading factor) = grease separation device volume (gallons)

Loading Factor	**Storage Factor**	**Gallons**
Food Grinder & Dishwasher = 1.25 W/O Food Grinder = 1.0 W/O Dishwasher = .75 W/O Food Grinder & Dishwasher = .5	Minimum = 1.7 Maximum = 2.5	Wastewater gallons per meal, usually 4.5 gal

Example: 100-person rest home
(330 [100 patients +10 staff **x** 3 meals/day]) **x** (4.5) **x** (1.25 [w/ food grinder & dish-washer]) **x** (2.0 [typical storage factor]) = 3,712 gallons

Based on precast tank manufacturing in North Carolina, thousand gallon increments are typical; therefore, a minimum 3,000-gallon tank size would be recommended.

Method 4. Evaluation Based upon NCDEH Standards

Facility	**Grease tank size**
salad only or subs	500 gallon
Take-out grilled foods	1,000 to 1,500 gallon depending on size of facility
take-out deep fried foods	1,500 to 2,000 gallon depending on size of facility
pasta and pizza facilities	1,500 to 2,000 gallon depending on size of facility
sit-down full menu restaurants<100 seats	1,500 to 2,000 gallon depending on size of facility
sit-down full menu restaurants>100 seats	2,000 to 3,000 gallon depending on size of facility

Method 5. Limited Facility Design Guideline

This formula is for single fixture only with limited menu, ware washing, etc.

A single fixture is considered a utensil wash sink, prep sink, culinary sink or other fixture where wastewater is discharged through a single outlet that contains fats, grease or oils.

Step 1	Determine the cubic contents of the fixture by multiplying length x width x depth	Number of compartment times 24" long by 24" wide by 14 " deep.Cubic contents 3 x 24 x 24 x 14 = 24,192 cubic inches
Step 2	Determine the capacity in gallons 1 gallon = 231 cubic in.	Contents in gallons: 24,192 ÷ 231= 104.7 gallons
Step 3	Determine actual drainage load.The fixture is usually filled to about 75 percent of capacity with wastewater. The items to be washed displace about 25 percent of the fixture content. Actual drainage load = 75 percent of fixture capacity.	Actual Load: .75 x 104.73 gals. = 78.55 gallons
Step 4	For design considerations, it is good practice to calculate the flow rate in GPM equal to or greater than 75 percent of the fixture capacity.	Calculated flow rate for design capacity in GPM on 75 percent of fixture capacity: 75 percent of fixture capacity = **78.55 gals** Flow Rate = 78.55 GPM
Step 5	Select the grease separation device that matches the calculated design flow rate.	For 75 percent fixture capacity = 78.55 GPM

Where a pre-wash sink is installed for dish machines, the pre-wash sink should be considered as a single fixture to include a grease separation device with a design capacity of 45 GPM. This device should also include a solid strainer on the inlet side in order to prevent solid accumulation within the device.

Method 6. Uniform Plumbing Code Procedure

Table H-1
Sizing of Grease Separation Devices

Number of meals per peak hour (1)	X	Waste flow rate (2)	X	Retention time (3)	X	Storage factor (4)	=	Grease separation device size (liquid capacity)

1. Meals Served at Peak Hour

2. Waste Flow Rate
   - With dishwashing machine..... 6 gallon (22.7 L) flow
   - Without dishwashing machine..... 5 gallon (18.9 L) flow
   - Single service kitchen..... 2 gallon (7.6 L) flow
   - Food waste disposer..... 1 gallon (3.8 L) flow

3. Retention Times
   - Commercial kitchen waste
   - Dishwasher..... 2.5 hours
   - Single service kitchen
   - Single serving..... 1.5 hours

4. Storage Factors
   - Fully equipped commercial kitchen..... 8 hour operation: 1
   - .....16 hour operation: 2
   - ....24 hour operation: 3
   - Single Service Kitchen..... 1.5

Ref: Uniform Plumbing Code Appendix H. Recommended Procedures for Design, Construction and Installation of Commercial Kitchen Grease separation devices, Pg.227.

GREASE TRAP INSPECTION WORKSHEET

	PRINT NAME	SIGNATURE	DATE	CERTIFICATION
INSPECTOR				I certify that the information regarding the inspection described in this document is accurate and complete.
KITCHEN SUPERVISOR				I acknowledge that I was informed of the inspection findings including potential consequences of any violations.

RECORD OF INSPECTION

Site Information: *(Name)*
(Address)
MCB Camp Lejeune, North Carolina

Site Contact Name: _____ **Phone:** _____

Date and Time of Inspection: _____

Date of Last Inspection: _____

Grease Trap Location: _____

Size of Grease Trap (in Gallons): _____

Access manholes in place: Y / N

	1ST COMPARTMENT	2ND COMPARTMENT	3RD COMPARTMENT	4TH COMPARTMENT
GREASE CAP	IN / FT	IN / FT	IN / FT	IN / FT
SOLIDS DEPTH	IN / FT	IN / FT	IN / FT	IN / FT

Date of Last Grease Removal: _____

Grease Removal Frequency: _____

Violation: Y / N **Violation Type:** _____
Violation Cause:

_____

Suggestions for Maintenance/Management:

_____

_____

_____

_____

ENCLOSURE (2)

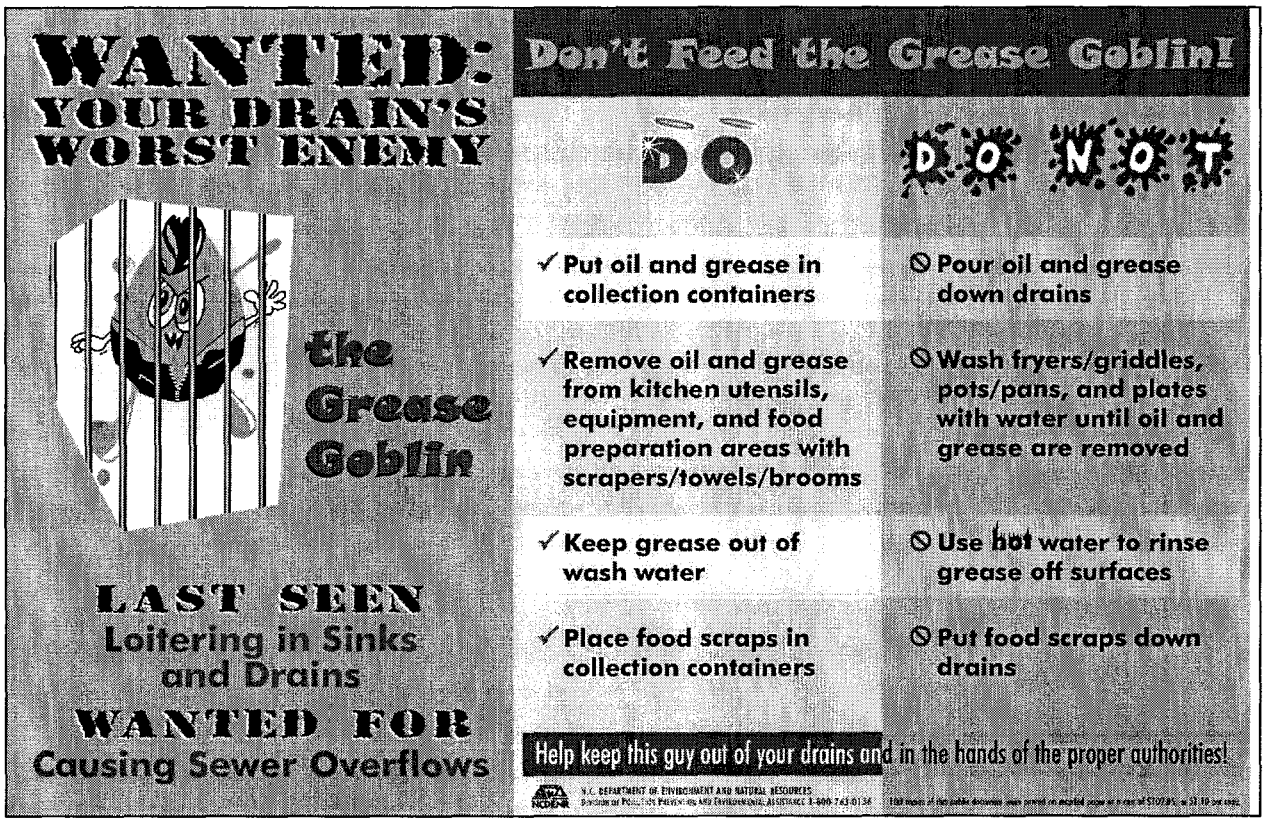
Training Checklist

- ❑ Fats, oils, and greases come from food and can accumulate in the wastewater systems.
- ❑ Fats, oils, and greases cause sewer backups and increase wastewater treatment costs.
- ❑ Under no circumstances, should any food waste be disposed of into wastewater system (including sinks and toilets).
- ❑ All waste fryer oil should be poured into a rendering tank, never down the drain or into the toilet.
- ❑ Notify the supervisor if the rendering tank is ½ full. The supervisor is ultimately responsible for the proper disposal (via the approved contractor) of the rendering tank contents.
- ❑ All food waste should be disposed in the proper container or trashcan.
- ❑ All cookware, utensils, dishes, serving ware, and all other cooking supplies and equipment should be scraped to remove all traces of food prior to washing.
- ❑ Soak up FOG under fryer baskets with food grade paper and dispose in the trashcan.
- ❑ Wipe down work areas with paper towels. Do not use cloth towels, as the accumulated grease will enter the wastewater system when the towel is washed.
- ❑ Never dispose of solid waste, such as straws, napkins, and mop strings, down any drain. These items should go into the trashcan.
- ❑ At least two weeks in advance, post a schedule of all special events and hood cleaning so that the wastewater system can be adjusted.
- ❑ Notify the supervisor if there is any problem with slow drainage of the wastewater or a bad smell. Never "flush" the system with large amounts of hot water.

ENCLOSURE (3)

Sample Education Poster

The Grease Goblin and associated materials were developed and produced by the North Carolina Department of Pollution Prevention and Environmental Assistance, which is located in the Department of Environment and Natural Resources. The following image was obtained from the http://www.p2pays.org/website.



ENCLOSURE (4)

Sample Education Flyer

The Grease Goblin and associated materials were developed and produced by the North Carolina Department of Pollution Prevention and Environmental Assistance, which is located in the Department of Environment and Natural Resources. The following image was obtained from the http://www.p2pays.org/ website.

ENCLOSURE (5)

GREASE TRAP MAINTENANCE RECORD & WASTE MANIFEST

	PRINT NAME	SIGNATURE	DATE	CERTIFICATION
KITCHEN SUPERVISOR				I certify that materials described in this document are correct and not subject to federal regulations as hazardous waste.
SERVICE PROVIDER				I certify that materials and services described in this document are correct.
INSPECTOR				I certify that services described in this document were performed completely and correctly.

RECORD OF SERVICE

Type of Service Event (Circle One): Skimming/Pump Out/Other

Waste Source: *(Name)*
(Address)
MCB Camp Lejeune, North Carolina

Size of Grease Trap (in Gallons): _____
Total Gallons Pumped and Removed from Site: _____

Description of Service:

_____
_____
_____
_____
Include all services performed (cleaned solids filter, inspected & cleaned baffle tees, added deodorizer, added bioaugmentation agent, checked vent, etc.).

Waste Hauler: *(Name)*
(Street Address)
(City, State, Zip Code)
Telephone: *(#)*

Driver Name: _____

Destination of Discharge: *(Name)*
(Street Address)
(City, State, Zip Code)
Telephone: *(#)*

LAS Permit #: _____
Permit Operator: _____

Suggestions for Maintenance/Management:

_____
_____
_____

ENCLOSURE (6)